

ROCK'N FISH

SEAFOOD, STEAKS & SPIRITS

CLASSIC LUNCH

\$39.95 per person

STARTERS

choice of two. served family style

Popcorn Shrimp
Spinach & Artichoke Dip

Crispy Calamari
Oak-Grilled Artichokes with Roasted Garlic Aioli

CRAFTED SALADS

choice of one

Caesar Salad
chilled romaine hearts, garlic croutons, fresh grated Parmigiana,
sweet tomatoes, house Caesar

Blue Cheese Wedge
chilled iceberg hearts, Mine Shaft blue cheese dressing, red
onions, sweet tomatoes, Nueske bacon, candied walnuts

Napa Sonoma Salad
baby lettuces, sun-dried tomatoes, cucumbers, fresh mozzarella,
toasted pine nuts, red onion, balsamic vinaigrette

MAINS

choice of three

Blackened King Salmon Sandwich
roasted tomato - arugula - garlic aioli - cucumber mint relish -
ciabatta bread

Beer Battered Fish and Chips
tartar & cocktail sauces - lemon

Blackened Fish Tacos
fruit salsa - pickled cabbage - spicy remoulade - white corn &
wheat tortillas (gluten free corn tortillas upon request)

"Big Easy" Spicy Shrimp and Sausage Gumbo
Tasso ham - chicken - sticky rice

Open Faced Sirloin on Artisan Sourdough
roasted tomato - arugula - remoulade - aged balsamic - crispy onions

DESSERT

additional \$5 per guest; includes coffee plus choice of one

New Orleans Bread Pudding
Jack Daniels sauce, fresh whipped cream

Sticky Toffee Pudding
vanilla bean ice cream

Crème Brûlée
fresh fruit

Prices do not include sales tax or 20% service charge, which are added to final bill.
Prices are subject to change without notice.

ROCK'N FISH

SEAFOOD, STEAKS & SPIRITS

ULTIMATE LUNCH

\$44.95 per person

STARTERS

choice of two. served family style

Popcorn Shrimp
Spinach & Artichoke Dip

Crispy Calamari
Oak-Grilled Artichokes with Roasted Garlic Aioli

CRAFTED SALADS

choice of one

Caesar Salad
chilled romaine hearts, garlic croutons, fresh grated Parmigiana,
sweet tomatoes, house Caesar

Blue Cheese Wedge
chilled iceberg hearts, Mine Shaft blue cheese dressing, red
onions, sweet tomatoes, Nueske bacon, candied walnuts

Napa Sonoma Salad
baby lettuces, sun-dried tomatoes, cucumbers, fresh mozzarella,
toasted pine nuts, red onion, balsamic vinaigrette

MAINS

choice of two from each column

Fresh Oak Grilled King Salmon
herb butter

ROCK'N Crab Cakes
spicy remoulade - tartar sauce

Oak Grilled Sirloin
house made steak sauce

Macadamia Crusted Mahi
grilled pineapple and tomato salsa

"Hibachi" Teriyaki Chicken
Jidori free range chicken

Blackened King Salmon Penne Pesto
Kalamata olives - sun-dried tomatoes - mushrooms -
toasted pine nuts

DESSERT

additional \$5 per guest; includes coffee plus choice of one

New Orleans Bread Pudding
Jack Daniels sauce, fresh whipped cream

Sticky Toffee Pudding
vanilla bean ice cream

Crème Brûlée
fresh fruit

Prices do not include sales tax or 20% service charge, which are added to final bill.
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